



## *Hemisphere Experience Menu 1*

### *Sharable Appetizers*

**Avocado Toast** Tomato Jam, Tangy Queso Fresco, Radish, Pea Tendrils  
and  
**Tempura Vegetable** Kecap Manis Sauce

### *Salad*

**House Salad** Baby Iceberg, Heirloom Tomato and Radish, Cucumber, Carrot, Pickled Grapes,  
Applewood Bacon, Tarragon Blue Cheese Dressing

### *Choice of Entrée*

**Grilled Salmon** Toasted Farro, Leeks, Mushroom, Tomato, Nut & Seed Crunch, Tahini Sauce

**Filipino Adobo Chicken** Seared Bok Choy, Coconut Rice, Ginger Crisp, Shiso

**Short Rib** Herb Grits, Eggplant Caponata, Pine Nuts, Red Wine Demi-Glace, Braised Fennel

**Grilled Cauliflower** Organic Mushrooms, Polenta, Sweet Drop Peppers, Romesco Sauce

### *Choice of Dessert*

**Flourless Chocolate Torte** Salted Carmel Sauce, Fresh Whipped Cream, Almond Tuile

**Coconut Key Lime Parfait** Coconut Panna Cotta, Key Lime Curd, Graham, Chiffon Cake

**\$80++ Per Guest**



## *Hemisphere Experience Menu 2*

### *Sharable Appetizers*

**Tempura Vegetable** Kecap Manis Sauce  
and

**Burrata Mozzarella** Blood Orange, Pickled Mustard Seeds, Micro Greens, Fire Roasted Bread  
and

**Kalbi Short Rib Slider** Cucumber Kimchi, Steamed Boa Bun

### *Choice of Salad*

**Chipotle Caesar** Romaine Hearts, Manchego, Corn Salsa, Smoked Almonds

**House Salad** Baby Iceberg, Heirloom Tomato and Radish, Cucumber, Carrot, Pickled Grapes,  
Applewood Bacon, Tarragon Blue Cheese Dressing

### *Choice of Entrée*

**Catch of the Day** Butternut Risotto, Cranberry relish, Burre Blanc, Peashoots, Pepitas

**Filipino Adobo Chicken** Seared Bok Choy, Coconut Rice, Ginger Crisp, Shiso

**Ribeye** Heirloom Tomato, Red Onion, Frisee, Arugula, Chimichurri, Smoked Mushroom

**Grilled Cauliflower** Organic Mushrooms, Polenta, Sweet Drop Peppers, Romesco Sauce

### *Choice of Dessert*

**Sachertorte Cheesecake** Devils Food Cake Cubes, Almond Cheesecake, Ganache, Spiced  
Apricot Compote

**Coconut Key Lime Parfait** Coconut Panna Cotta, Key Lime Curd, Graham, Chiffon Cake

**\$90++ Per Guest**



### *Hemisphere Experience Menu 3*

#### *Sharable Appetizers*

**Panko Oysters** Wellfleet Oysters, Kewpie Remoulade, Yuzu Kosho Salad, Capers, Pickled Fresno Peppers

and

**Kalbi Rib Slider** Quick Cucumber Kimchi, Steam Bao Bun

and

**Buratta Mozzarella** Blood Orange, Pickled Mustard Seeds, Micro Greens, Fire Roasted Bread

#### *Choice of Salad*

**Kalimoxo Goat Cheese** Spinach, Frisee, Bruleed Buche de Chevre, Rosemary Almonds, Olives, Red Wine Cola Vinaigrette

**House Salad** Baby Iceberg, Heirloom Tomato and Radish, Cucumber, Carrot, Pickled Grapes, Applewood Bacon, Tarragon Blue Cheese Dressing

#### *Choice of Entrée*

**Grilled Salmon** Toasted Farro, Leeks, Mushroom, Tomato, Nut & Seed Crunch, Tahini Sauce

**Filipino Adobo Chicken** Seared Bok Choy, Coconut Rice, Ginger Crisp, Shiso

**Ribeye** Heirloom Tomato, Red Onion, Frisee, Arugula, Chimichurri, Smoked Mushroom

**Short Rib** Herb Grits, Eggplant Caponata, Pine Nuts, Red Wine Demi-Glace, Braised Fennel

**Grilled Cauliflower** Organic Mushrooms, Polenta, Romesco Sauce

#### *Choice of Dessert*

**Sachertorte Cheesecake** Devils Food Cake Cubes, Almond Cheesecake, Ganache, Spiced Apricot Compote

**Coconut Key Lime Parfait** Coconut Panna Cotta, Key Lime Curd, Graham, Chiffon Cake

**Miso Carmel Semifreddo** Mascarpone Frozen Custard, Sour Cherry, Pistachio Cookie, Miso Carmel Glaze

**\$95++ Per Guest**



Hemisphere offers an active, upbeat environment that engages guests' senses. Seasonal menus feature hand-crafted dishes that infuse fresh, local ingredients with modern world flavors. Led by Executive Chef Jeffery Powell, Hemisphere's culinary team has designed a menu that infuses robust international flavors and seasonal local ingredients.

Hemisphere is committed to sourcing ingredients from local and regional growers and artisanal producers. Hyatt's global philosophy – *Food. Thoughtfully Sourced. Carefully Served.* – focuses on offering guests and associates healthy food and beverage options generated by the local community.

### **Hemisphere Guidelines**

- An 18% Gratuity and 6.5% Sales Tax will be applied to all parties of six or more guests.
- Any party 15 guests or more will require the use of custom menus.
- It is suggested that parties of 15 guests or more pre-select wines to ensure availability.
- The Hemisphere Private Dining Room seats (24) guests comfortably.
- Room rental for the Private Dining Room is \$250.00.
- The 10th floor may be utilized as a reception area for parties up to 30 guests.
- Parties of 50 guests or more will require a full buy out of the restaurant (based upon availability).
- The minimum F&B requirement to buyout Hemisphere is \$9,000 Sunday through Thursday and \$11,000 Friday and Saturday, not including gratuity and sales tax.
- Hemisphere dining tables and chairs remain for all large parties or buy out events.

